



ITALY'S ORGANIC WINES

Vinuva organic wines need no introduction: once they have reached the palate, they have said everything about themselves.

Produced with the best italian varietals, these wines are born to respect traditions and the products of the land.

MAIN MARKETS





GRILLO SICILIA DOC ORGANIC



NERO D'AVOLA SICILIA DOC ORGANIC



PRIMITIVO SALENTO IGT ORGANIC



PINOT GRIGIO TERRE SICILIANE IGT ORGANIC

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GRILLO SICILIA DOC ORGANIC



WINE: Vinuva Grillo Sicilia DOC comes from the best known native vine of the famous Italian island. An organic white wine that delivers the best of Sicily: its sun and influence of the sea with a mineral terroir. It presents a delicate scent of fresh fruit, citrus and Mediterranean floral notes, and it is fresh and persistent on the palate, distinctively sapid and with a good structure.

GRAPES: Grillo

ALCOHOL: 13% by vol. ACIDITY: 5,5 G/L SUGAR: 2 G/L

COLOR: Pale straw yellow.

BOUQUET: Fruity and floral aromas with citrus notes.

TASTE: Pleasantly dry and crisp.

FOOD PAIRING: Food pairing is easy with Vinuva Grillo as it offers an amazing array of possibilities, such as fish dishes, white meat and fresh cheeses, as well as pasta and risotto.

SERVING TEMPERATURE: 8°-10° C

REGION: Sicily



AVAILABLE SIZES:



750ml

AWARDS:



INTERNATIONAL WINE AND SPIRITS AWARDS SILVER / 2018



BERLINER WINE TROPHY GOLD / 2018-19





NERO D'AVOLA SICILIA DOC ORGANIC



WINE: Vinuva Nero d'Avola is a mouth-filling organic wine, true expression of Sicily, a region blessed with consistent bright sunshine.

Nero d'Avola is a native grape from the Island grown on a calcareous soil, which can give extremely elegant wines. Vinuva Nero d'Avola presents aromas of black and red berries and dried fruits with notes of chocolate.

GRAPES: Nero d'Avola ALCOHOL: 13% by vol. ACIDITY: 5,5 G/L SUGAR: 5 G/L

COLOR: Deep ruby red.

BOUQUET: Aromas of black fruit and spices.
TASTE: Extraordinarily round with a velvety taste.

FOOD PAIRING: Vinuva Nero d'Avola matches with everything from antipasti to grilled meats, as well as hearty pasta dishes.

SERVING TEMPERATURE: 18°-20° C

REGION: Sicily



AVAILABLE SIZES:



750ml

AWARDS:









PRIMITIVO SALENTO IGT ORGANIC



WINE: The quintessence of Puglia in a bottle, that's what Vinuva Primitivo Salento is: an organic red wine of great complexity, presenting an intense and elegant bouquet with notes of ripe cherry, typical of Primitivo (Zinfandel) grapes.

Vinuva Primitivo Salento is mouth filling, sweet and persistent, characterized by red fruit aromas.

GRAPES: Primitivo

ALCOHOL: 13,5% by vol.

ACIDITY: 6 G/L SUGAR: 5 G/L COLOR: Ruby red.

BOUQUET: Red fruit with delicate hints of ripe cherry. TASTE: Mouth filling and well balanced sweetness and acidity. The wine is characterized by a sweet finish.

FOOD PAIRING: Vinuva Primitivo pairs well with anything tomato based.. For a nice cheese pairing, dry and firm cheeses like Pecorino and Parmigiano-Reggiano are ideal.

SERVING TEMPERATURE: 18°-20° C

REGION: Puglia



AVAILABLE SIZES:



750ml

AWARDS:







PINOT GRIGIO TERRE SICILIANE IGT ORGANIC



WINE: Vinuva Pinot Grigio Terre Siciliane is a crispy and fruity organic wine. It preserves the aromas of the grape grown on the hills in Sicily. It's characterized by citrus notes, tropical fruit flavors, well balanced acidity.

GRAPES: Pinot grigio ALCOHOL: 11,5% by vol.

ACIDITY: 5,5 G/L SUGAR: 5,5 G/L COLOR: Straw yellow.

BOUQUET: Aromas of fresh fruit and citrus notes.

TASTE: Fresh with a well balanced acidity.

FOOD PAIRING: Pinot Grigio is many people's favourite white wine, it's a refreshing, versatile wine that pairs really well with light, summery food and ever-popular Italian dishes such as pasta and risotto.

SERVING TEMPERATURE: 8°-10° C

REGION: Sicily



AVAILABLE SIZES:



750ml

AWARDS:





